



Make It Sweet.

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Truffles

Classic chocolate truffles are not hard to make – and they are so delicious. The traditional truffle is chocolate ganache rounded and rolled into cocoa powder. But wait – there is so much more! Without even having to make a different ganache, you can make a variety of flavors with the use of different toppings. Just think how happy you and your chocolate-lover-loved-one would be to have a sampler of these truffles!

Chocolate Ganache

Ingredients

- 1 Cup (8 oz.) Heavy Cream
- 1 lb (16 oz.) Chocolate

Technique

- Chop chocolate to the size of chocolate chips and place into a heat-proof mixing bowl.
- Bring the cream to a rolling boil on the stove or in a microwave.
- Pour hot cream over chopped chocolate – shake to make sure the chocolate is submerged in the cream.
- Let set for 3 minutes to allow time for the heat from the cream to melt the chocolate. Stir with a rubber spatula. Keep the spatula touching the bottom of the bowl and stir in a circular motion – not lifting the spatula out of the bowl. Once it is glossy all the way to the sides, stop and scrape the sides and continue stirring as before – repeat scraping sides and stirring until all of the cream is fully incorporated.
- Pour into plastic lined sheet pan or bowl.
- Cover with plastic wrap so that the plastic fully covers the surface of the ganache.
- Place in the refrigerator for 1 hour to set.
- Remove from refrigerator and set aside to come to room temperature – at least 2 hours.
- Assemble toppings – cocoa powder, powdered sugar, sprinkles, chopped nuts, crushed peppermint, coconut, spices, etc. The options are endless!
- Peel away the plastic wrap. Scoop into tablespoon size balls and roll them in your hands. Roll and press in toppings right away. Set into candy cup (just to keep flavors from mixing) and place in box or platter.
- Store in a box or air-tight container in a cool dry place at room temperature for up to 2 weeks.

Makes about 30 tablespoon size truffles. Enjoy!

A note about chocolate...

Use any good quality chocolate in this recipe from milk chocolate to dark chocolate. We use a 54% chocolate (just getting into the dark chocolate range) for our ganache. The amounts of chocolate and cream and the process is totally different for white chocolate ganache – so only milk to dark chocolate with this recipe

Recipe and technique provided by Jennifer Bartos from Make It Sweet